

SINGAPORE ACCREDITS BRUNEI AS NEW SOURCE FOR HEN SHELL EGGS

The Singapore Food Agency (SFA) has accredited Brunei Darussalam (“Brunei”) as a new source to export hen shell eggs to Singapore. This was announced by Minister for Sustainability and the Environment Grace Fu during her visit to Golden Chick Livestock Farm Sdn Bhd in Brunei on 13 December 2022. Golden Chick Livestock Farm is the first Bruneian farm to export eggs to Singapore. This brings the number of countries and regions accredited to export hen shell eggs to Singapore to 17, up from 12 in 2019.

Food Cooperation between Singapore and Brunei

2 Minister Fu is on an official visit to Brunei from 13 to 15 December 2022 to discuss and strengthen agri-food, environmental, water resource management, and climate change cooperation between the two countries.

3 Singapore and Brunei share long-standing and close bilateral trade relations. The signing of various Memoranda of Understanding (MOUs) in recent years underscores both countries’ commitment in deepening collaboration in food security. These include the MOU to enhance collaboration in agrifood and agro-technology in February 2021, as well as the MOU on strengthening trade and investment in food and medical products in August 2022. The accreditation of Brunei as a new country source for eggs is another step towards augmenting food cooperation between both countries, as Brunei looks to produce eggs for export while Singapore diversifies its egg import sources further.

Strengthening Singapore’s Egg Supply Resilience

4 Eggs imported into Singapore must come from accredited sources that meet SFA’s strict food safety standards and animal health standards. Refer to **Annex A** for more information about SFA’s accreditation process.

5 Currently, egg imports account for approximately 70 per cent of our egg supply. Efforts to diversify the nation’s egg supply over the past three years have helped us to withstand supply disruptions arising from unexpected events due to disease issues and geopolitical tensions and ensured a stable supply of eggs in Singapore. For example, in 2021, imported eggs from sources such as Thailand, Australia, Spain and Poland contributed to some 18 per cent of Singapore’s egg supply, up from 2 per cent in 2019. SFA will continue to actively accredit new sources, work closely with the industry to diversify their supplies, and strengthen their resiliency including through Business Continuity Planning.

6 Local egg production currently contributes to about 30 per cent of our total egg consumption and complements efforts on import source diversification. The upcoming development of the [fourth egg farm](#) in Singapore with a state-of-the-art, productive and sustainable egg facility will further strengthen the resilience of our local egg supply. When fully operational, our local egg farms will meet about 50 per cent of Singapore's egg demand and contribute towards Singapore's 30-by-30 goal to build the agri-food industry's capability and capacity to sustainably produce 30 per cent of Singapore's nutritional needs by 2030. Refer to **Annex B** on Singapore's overall strategy to safeguard our food supply.

Issued by SFA
13 December 2022

SFA's Accreditation Process

The accreditation process entails two main stages:

i) Accreditation of the country of export

2 SFA assesses the exporting country's disease freedom status, veterinary services, legislation, animal disease status and control measures, national residue and microbiological monitoring programmes, as well as the regulatory system for the production of the export products to Singapore. For example, eggs and poultry can only be imported from Avian Influenza (bird-flu) free areas. This assessment is done in collaboration with the Animal & Veterinary Service (AVS), a cluster of the National Parks Board.

ii) Accreditation of the export farm / establishment

3 SFA assesses farms and food establishments to ensure that they meet food safety standards and animal health requirements. Farms and food establishments are required to submit information on how they ensure that products exported to Singapore meet SFA's requirements and standards. These include information such as their animal health and food safety management programmes, biosecurity/hygiene and sanitation procedures, and their traceability systems. SFA also takes into account good agriculture practices (GAP) and good manufacturing practices (GMP) when approving sources. An inspection trip may be conducted to validate the country's system and standards of the individual export farms and establishments.

4 Upon approval, imported food from the accredited sources will be subjected to SFA's inspection at point of import and testing. Egg and egg products that do not meet SFA's food safety standards will not be allowed to enter the market.

Diversification as Singapore's Key Strategy for Food Resilience

Factors such as climate change, disease outbreaks, and geopolitical tensions can disrupt food supplies. As a globally connected economy that imports more than 90 per cent of our food, it is inevitable that we encounter food disruptions from time to time. Nonetheless, the Government has been undertaking long-term planning and proactively taking action to safeguard Singapore's food supply through a multi-pronged approach that includes import source diversification, growing overseas, and local production.

2 SFA has been diversifying our sources of commonly consumed food items, including eggs, chicken, and vegetables. Today, Singapore food supplies come from more than 170 countries and regions around the world. This ensures that disruptions from any single source does not affect Singapore too severely, as importers can turn to alternative sources to maintain stability of our food supply.

3 To support importers, SFA will continue to work with the industry to diversify and accredit new sources that meet our food safety standards. The food industry is also encouraged to explore new sources while maintaining existing sources. While SFA continues to work with the industry to facilitate source diversification, consumers can also play their part by being open and flexible with their food choices and alternative brands or forms of food available (e.g., frozen, canned, fresh).